



LUZÓN VERDE

TYPE

Young Organic Red.

GRAPES VARIETAL

Monastrell grapes from Certified Organic Farming Vineyards.

CERTIFICATIONS

Certified Organic by European Union:
ES-ECO-024-MU ID#MU-0584/E

WINE MAKING

Harvested in their optimum ripeness, the grapes are transported and received at the winery taking into consideration the main purpose: The production of an outstanding quality organic wine.

The winery facilities ensure organic farming principles are fully respected and adhered to in the winemaking process. Fermentation takes place over 6-8 days at a temperature not exceeding 24°C. The wine macerates in contact with the skins for a period ranging between 2-4 days.

TASTING NOTES

Intense cherry red color with purple hues. On the nose, a very intensive aroma of red ripe berries and floral hints. Very fruity and fresh on the palate, smooth, mouth-filling and tasty. Smooth and well-rounded tannins, balanced freshness and good persistence.

FOOD PARING

Mediterranean salads, vegetable casseroles, pork, grilled chicken and beef. White and blue fish, rice dishes and pasta. Soft and semi matured cheeses.

STORAGE AND CONSUMPTION

The recommended storage and consumption temperature of this wine is between 14 and 16 °C. It is important that the storage temperature is constant at around 17 °C, avoiding temperature fluctuations that adversely affect quality.

ALCOHOL

14,5% vol - 750ml.

